This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) A method for the enzymatic production of emulsifiers containing mono- and diacylglycerides, characterized in that

   a) a mixture of a phospholipid component and a triacylglyceride component is charged,
   b) an amount of an aqueous solution containing (phospho)lipase is added to the mixture from method step a) such that the water content of the mixture is between 3 and 15% by weight, subsequently,
   c) the mixture obtained from method step b) is reacted at temperatures between 20°C and 80°C for a period of at least 2 hours, and finally
   d) the mixture is dried after the end of the reaction.

2. (Original) The method as claimed in claim 1, characterized in that, as phospholipid component, use is made of a lecithin, preferably crude lecithin, and particularly preferably a crude soy lecithin.

3. (Currently Amended) The method as claimed in either claim 1 ~~or 2~~, characterized in that, as triacylglyceride component, use is made of a vegetable and/or animal oil, preferably in refined form and/or at least partially hardened form.

4. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 3~~, characterized in that, in method step a), a mixture having a phospholipid component fraction between 10 and 80% by weight is charged.

5. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 4~~, characterized in that, in method step a) a mixture having a triacylglyceride component fraction between 20 and 90% by weight is charged.

6. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 5~~, characterized in that the mixture in method step a) is brought to a temperature between 35°C and 60°C.

7. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 6~~, characterized in that, in method step b), use is made of a lipase and/or phospholipase of microbial origin, preferably from candida and/or aspergillus.

8. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 7~~, characterized in that a (phospho)lipase amount of 0.05 to 10 mg/ml is used.

9. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 8~~, characterized in that, in method step c), a temperature between 40°C and 50°C is set.

10. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 9~~, characterized in that the reaction period in method step c) is between 5 and 20 hours, and particularly preferably between 8 and 12 hours.

11. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 10~~, characterized in that the drying step d) is carried out at temperatures between 60°C and 80°C, and particularly preferably in a vacuum.

12. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 11~~, characterized in that a mixture is obtained of lysolecithin, mono- and diacylglycerides in preferred fractions between 3.0 and 75% by weight of lysolecithin, 2.0 to 20% by weight of monoacylglycerides and 6.0 to 40% by weight of diacylglycerides.

13. (Currently Amended) The method as claimed in claim 1 ~~one of claims 1 to 11~~, characterized in that a mixture is obtained having a ratio of phospholipid component:mono- and diacylglyceride component of 1:0.25 to 4.0.

14. (Currently Amended) The use of the mixture obtainable as claimed in claim 1 ~~one of claims 1 to 13~~ for producing emulsions and creams in the food sector, in particular in the form of ice creams, margarines and bakery products, and in the cosmetics sector